### Soup du Jour
Seasonally inspired, changes frequently!

- **Caldo Verde**
  Hardy greens braised in vegetable stock, green garlic, potatoes & extra virgin olive oil (v)
  - Cup 4  Bowl 6

### Bistro Salad
Greens, seasonal fruit, spiced walnuts, goat cheese, maple-shallot dressing (v, gf)
  - Small 9  Large 16
  - *Bottle of House Dressing* 10

### Dandelion Caesar Salad
Shaved Parmigiano-Reggiano, brioche croutons and traditional dressing (v)
  - Small 10  Large 18

### Caldo Verde Details
- Cup 4  Bowl 6

### Bistro Salad Details
- Cup 4  Bowl 6

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### Make it a Masterpiece! Add...

- Bacon 3  Chicken 5  Tofu 5  Fried Egg 2  Salmon 8

#### Caprese Salad
Sliced field tomatoes, house-made mozzarella, strawberry balsamic, olive oil, basil 9

#### Grilled Pork Belly Sandwich
Local pork Belly, apple-peach jam, pickled red onion, fresh jalapeños, cilantro, baguette 15

#### Veggie Burger
Beets, farro, lentils, mushrooms & melted cheddar, brioche, French fries or side salad 13

#### Bison Burger
Ground Wild Side buffalo, bacon, blue cheese, lettuce, tomato, shaved onion, French fries or side salad 15

#### Downtown Burger
Blend of ground beef & pork, lettuce, tomato, onion, brioche, French fries or side salad 13
  - **All-American**: hickory-smoked bacon & cheddar 4
  - **Bistro**: goat cheese & onion marmalade 4

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### Daily Specials

- Chef Paul Koecheler

**Ask about our scratch-baked desserts!**

- **Home is Where Your Hound Is**